

## 1 CLAIM LISTING

2

3 1. (Currently Amended) A method for producing a pH enhanced comminuted meat  
4 composition, the method including the steps of:

5 (a) increasing the moisture content of a comminuted meat composition and  
6 distributing the ~~added~~ moisture throughout the comminuted meat composition to  
7 produce a moisture enhanced meat composition, the comminuted meat made up at  
8 least partially of small comminuted meat pieces; and  
9 (b) producing an ammonium hydroxide solution distributed throughout the  
10 comminuted meat composition.

11

12 2. Canceled

13

14 3. (Currently Amended) The method of Claim 1 wherein the steps of increasing the moisture  
15 content in the comminuted meat and distributing the ~~added~~ moisture throughout the  
16 comminuted meat composition and producing the ammonium hydroxide solution  
17 distributed throughout the comminuted meat composition are performed by adding a  
18 solution of ammonium hydroxide to the comminuted meat composition and thereafter  
19 applying mechanical action to the comminuted meat composition product.

20

- 1       4. (Original) The method of Claim 1 wherein the step of increasing the moisture content of  
2           the comminuted meat composition includes adding water to the comminuted meat  
3           composition.
- 4
- 5       5. (Previously presented) The method of Claim 4 wherein the step of producing the  
6           ammonium hydroxide solution distributed throughout the comminuted meat composition  
7           includes contacting a surface of the moisture enhanced meat composition with ammonia  
8           gas.
- 9
- 10      6. (Previously presented) The method of Claim 5 further including step of applying a  
11           mechanical action to the moisture enhanced meat composition after producing the  
12           ammonium hydroxide solution in the meat composition to distribute the added moisture  
13           and ammonium hydroxide solution throughout the moisture enhanced meat composition.
- 14
- 15      7. (Previously presented) The method of Claim 1 wherein the moisture enhanced meat  
16           composition includes seasonings and wherein the step of producing the ammonium  
17           hydroxide solution distributed throughout the comminuted meat composition increases  
18           the pH of the moisture enhanced meat composition to a pH above approximately 7.0.
- 19
- 20      8. (Currently Amended) The method of Claim 1 wherein moisture enhanced meat  
21           composition does not include seasonings and the step of producing the ammonium  
22           hydroxide solution distributed throughout the comminuted meat composition raises the

1           pH of the moisture enhanced meat composition to the pH no greater than approximately  
2           7.0.

3

4       9. (Previously presented) The method of Claim 1 further including the steps of:

5           (a) placing the moisture enhanced meat composition into a desired shape after  
6           producing the ammonium hydroxide solution distributed throughout the  
7           comminuted meat composition; and

8           (b) setting the meat product in that desired shape.

9

10      10. (Currently Amended) The method of Claim 9 wherein the step of placing the moisture  
11           enhanced meat composition into a desired shape form includes containing the moisture  
12           enhanced meat composition in a flexible container and placing the flexible container in a  
13           mold to force the moisture enhanced meat composition into the desired shape.

14

15      11. (Original) The method of Claim 10 wherein the step of setting the moisture enhanced  
16           meat composition in the desired shape comprises heating the moisture enhanced meat  
17           composition to at least partially cook the composition.

18

19      12. (Previously presented) A method of producing a pH enhanced comminuted meat  
20           composition, the method including the steps of:

21           (a) adding water to a mass of comminuted meat, the comminuted meat being made up  
22           at least partially of small comminuted meat pieces;

- 1                   (b) placing ammonia gas in contact with the meat composition; and
- 2                   (c) applying mechanical action to the meat composition after placing ammonia gas in
- 3                   contact with the meat composition and after adding water to the meat composition
- 4                   to produce a moisture enhanced meat composition having the added water and an
- 5                   ammonium hydroxide solution distributed throughout the moisture enhanced meat
- 6                   composition.

7

8       13. (Previously presented) A method of producing a pH enhanced comminuted meat  
9                   composition, the method including the steps of:

- 10                  (a) adding ammonium hydroxide solution to a mass of comminuted meat, the  
11                   comminuted meat being made up at least partially of small comminuted meat  
12                   pieces; and
- 13                  (b) applying mechanical action to the comminuted meat after adding the ammonium  
14                   hydroxide solution to distribute the ammonium hydroxide solution throughout the  
15                   mass of comminuted meat.

16

17       14. (Previously presented) A meat product produced by:

- 18                  (a) increasing the moisture content of a mass of comminuted meat composition to  
19                   produce a moisture enhanced meat composition, the comminuted meat being  
20                   made up at least partially of small comminuted meat pieces and the moisture  
21                   enhanced meat composition having the increased moisture content being  
22                   distributed throughout the composition;

- 1           (b) producing an ammonium hydroxide solution in the moisture enhanced
- 2           comminuted meat composition;
- 3           (c) applying mechanical action to the moisture enhanced meat composition after
- 4           producing the ammonium hydroxide solution therein; and then
- 5           (d) setting the moisture enhanced meat composition in a desired form by applying
- 6           heat, or pressure, or both heat and pressure to the moisture enhanced meat
- 7           composition.

8

9       15. (Previously presented) The meat product of Claim 14 wherein the steps of increasing the  
10      moisture content in the comminuted meat and producing the ammonium hydroxide  
11      solution in the moisture enhanced comminuted meat composition comprises the step of  
12      adding a solution of ammonium hydroxide to the comminuted meat composition.

13

14       16. (Previously presented) The meat product of Claim 14 wherein the step of increasing the  
15      moisture content of the comminuted meat composition includes adding water to the  
16      comminuted meat composition.

17

18       17. (Previously presented) The meat product of Claim 16 wherein the step of producing the  
19      ammonium hydroxide solution in the moisture enhanced comminuted meat composition  
20      includes contacting a surface of the moisture enhanced meat composition with ammonia  
21      gas.

22

- 1       18. (Previously presented) The meat product of Claim 17 further including step of applying  
2               mechanical action to the moisture enhanced meat composition after producing the  
3               ammonia hydroxide solution therein.
- 4
- 5       19. (Previously presented) The meat product of Claim 14 wherein the moisture enhanced  
6               meat composition includes seasonings and wherein the step of producing the ammonia  
7               hydroxide solution in the moisture enhanced comminuted meat composition increases the  
8               pH of the moisture enhanced meat composition to a pH above approximately 7.0.
- 9
- 10      20. (Currently Amended) The meat product of Claim 14 wherein moisture enhanced meat  
11               composition does not include seasonings and the step of producing the ammonium  
12               hydroxide solution in the moisture enhanced comminuted meat composition raises the pH  
13               of the moisture enhanced meat composition to the pH no greater than approximately 7.0.
- 14
- 15      21. (Original) A method for producing a pH enhanced comminuted meat composition, the  
16               method including the steps of:  
17               (a) increasing the moisture content of a comminuted meat composition to produce a  
18                       moisture enhanced meat composition, the comminuted meat composition being  
19                       made up of small comminuted meat pieces;  
20               (b) producing an ammonium hydroxide solution in the comminuted meat  
21                       composition;

- 1           (c) applying mechanical action to the moisture enhanced meat composition after
- 2           producing the ammonium hydroxide solution in the comminuted meat
- 3           composition; and
- 4           (d) combining the moisture enhanced meat composition with a meat composition
- 5           including large comminuted meat pieces.

6

7       22. (Previously presented) A method for producing a pH enhanced comminuted meat  
8           composition, the method including the steps of:

- 9           (a) adding ammonia to a comminuted meat to produce an ammoniated meat  
10          composition, the comminuted meat made up at least partially of small  
11          comminuted meat pieces;
- 12          (b) adding water to the ammoniated meat composition; and
- 13          (c) applying mechanical action to the comminuted meat composition after adding  
14          ammonia thereto and after adding water thereto to distribute a resulting  
15          ammonium hydroxide solution throughout the comminuted meat.

16

17       23. Canceled

18

19       24. (Previously presented) The method of Claim 21 wherein the steps of increasing the  
20          moisture content in the comminuted meat composition and producing the ammonium  
21          hydroxide solution in the comminuted meat composition are accomplished by adding a  
22          solution of ammonium hydroxide to the comminuted meat composition.

1        25. (Previously presented) The method of Claim 21 wherein the step of increasing the  
2           moisture content of the comminuted meat composition includes adding water to the  
3           comminuted meat composition, and wherein the step of producing the ammonium  
4           hydroxide solution in the comminuted meat composition includes contacting a surface of  
5           the moisture enhanced meat composition with ammonia gas.